ABSTRACT

A method for making a baked product having improved anti-staling properties is disclosed. The method includes the steps of forming a dough by combining flour, yeast, water and 1-5% by flour weight of polydextrose, and baking the dough. In one version of the invention, polydextrose is used in combination with an emulsifier such as glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and datem. In another version of the invention, polydextrose is used in combination with an enzyme or in combination with an enzyme and an emulsifier. Suitable enzymes include bacterial and fungal amylases, pullulanase, amyloglucosidase, pentosanase, xylanase and maltogenic x-amylase. In yet another version of the invention, polydextrose is used in combination with fiber. A dough for producing a baked product having improved anti-staling properties is also disclosed. The dough includes flour, yeast, water, and 1-5% by flour weight of polydextrose. Optionally, the dough may include fiber, enzymes or emulsifiers. The use of polydextrose in combination with flour, alone or in combination with certain emulsifiers, enzymes or fiber provides improved anti-staling properties and improvement in bread crumb structure for breads and other baked products. These improved properties are achieved without adverse affect upon organoleptic characteristics of the baked goods.